

FSIS and CDC

Collaborations Along the Farm-to-Table Continuum



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Partnership for Food Safety Education meeting

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Protecting Public Health through food safety and food defense



Presentation Overview

- Collaborations along the farm-to-table continuum
- Public health agency model
- FSIS liaison position at CDC

FSIS and CDC collaborations along the farm-to-table continuum

- Pre-harvest food safety
- Food safety at slaughter and processing
- Food distribution
- Point of food preparation/point of consumption
- Investigation foodborne illness and outbreaks

Pre-harvest food safety

- Shared knowledge that animals serve as reservoirs for pathogenic bacteria
- Share information on on-farm interventions and emerging issues
- CDC participation in FSIS public meeting, Advances in Pre-Harvest Reduction of Salmonella in Poultry – 2005
- CDC outreach to USDA agencies on the *Get Smart, Know when Antibiotics Work on the Farm* project
- Animal feed issues: BSE, melamine, etc.

Food safety at slaughter and processing

- Input from CDC during the development of the PR/HACCP systems regulations - 1996
- Input from CDC on risk assessments
- FSIS and CDC lead participants in FoodNet point-of-processing attribution modeling project
- FSIS and CDC collaborate on ecological comparisons of food and human data



Food distribution



- Food defense
- Food recalls
 - CDC shares epidemiologic and laboratory findings with FSIS
 - Epi-X postings
 - Sharing information with State agencies

Point of food preparation/point of consumption

- CDC shares findings from foodborne outbreak investigations
 - Restaurant environmental findings
 - Evidence of cross-contamination from raw meat and poultry product to ready-to-eat product
 - Consumers ate food undercooked or raw
- CDC attribution of illness using outbreak data

Table end of the continuum - Food Safety Education



Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.
Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



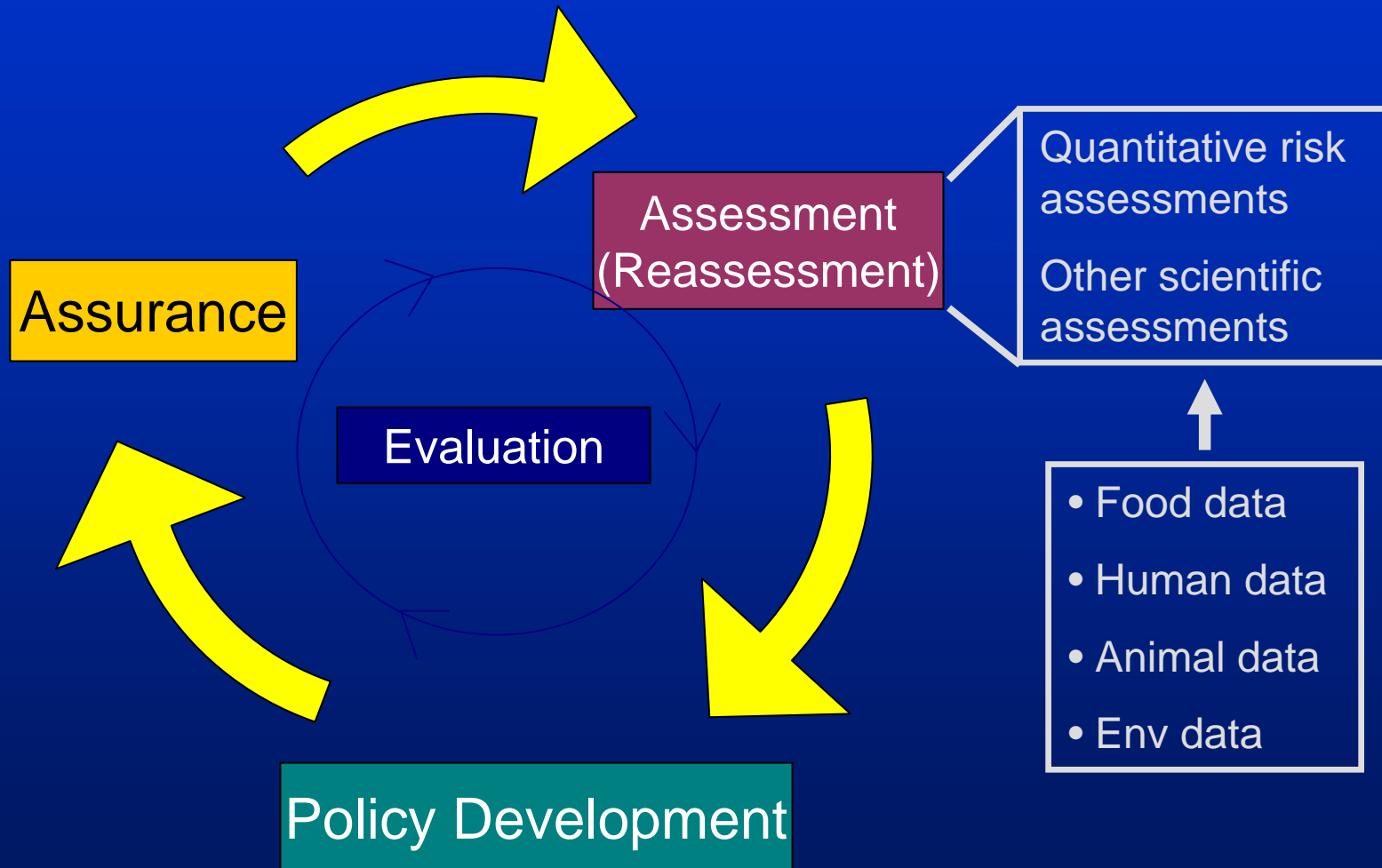
Keep hot foods hot. Refrigerate leftovers immediately or discard.



Investigation of foodborne illness and outbreaks

- CDC and FSIS share information during investigations of foodborne illness and outbreaks
- Early in investigation the food vehicle is not known
- FSIS data and perspective can help in hypothesis generation and the development of the epidemiologic study
- Synthesis of epi, lab, traceback, and point-of-preparation assessments

FSIS application of Public Health Agency Model



FSIS liaison to CDC position

- History of liaison (ambassador) position
- Established in 1994
- Followed large 1992 – 1993 NW states *E. coli* O157:H7 outbreak
- First liaison - Phyllis Sparling (period 1994 – 2001).
- Second liaison – Kristin Holt (period 2001 – present)
- Both liaisons selected by FSIS have common backgrounds: experience FSIS as in-plant FSIS Inspector-in-charge (IIC) and served in other FSIS supervisory/managerial positions, both veterinarians, both epidemiologists

Benefits of liaison officer

- Understands organizational mission and culture – enhances successful communication between the two agencies
- Ability to connect agency subject matter experts
- Clarify other organizations needs for assistance
- Support other agencies work on shared public health issues

The networks, committees, working groups, organizations, partnerships where FSIS and CDC connect

- FERN
- LRN
- FoodNet
- OutbreakNet
- PulseNet
- EHS-Net
- Partnership for Food Safety Education
- Contributions to NARMS
- HP 2010
- Pandemic Flu planning
- International Health regulations
- NACMCF
- IOM
- CSTE
- ASTHO
- CIFOR
- NEHA
- NACHHO
- Conference for Food Protection
- IAFP
- UGA CFS Annual meeting
- ICEID

Thank you!